

Chantelle Slabbert

Yacht Chef

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"I've sailed over 12 000 NM and I've 7 years yachting experience (seasonal and temp). All my maritime documents are up to date. I've **16 years' hospitality & management experience** across **33 countries**. I studied Event Management then specialized in the Film industry. I hosted a travel & cooking TV show in China. During my 4 years in Asia I won an award for my work. I was recently a finalist on a national TV baking & cooking competition. I've worked with **international A-list celebrities, royalty, politicians, billionaire entrepreneurs & UHNW families**.

Prior to Covid I worked for the same company for 7 years. I grew up by the ocean & vineyards in a boarding school (age 9-21) so I'm comfortable living & working with the same crew. I did my chef apprenticeship at the Super Yacht Culinary Academy and staged at a **Michelin Restaurant** in France. I'm a bubbly person with a passion for cooking in an organised and creative environment. I come with sample menus, tested recipes, provisioning lists, equipment and cleaning checklists, safety protocols and budget templates in hand and ready to work. I'm looking forward to the next adventure!"

Career Objectives

Available immediately

Seeking Rotational Position
Motor Yachts around 30m to 70m
Private or Charter vessel

Personal Details

Antibes, France
(Willing to relocate worldwide)

South African Passport Exp 26 Oct 2035
Schengen Visa Exp 30 Nov 2030
B1B2 Visa Exp 12 Apr 2033
UK Visa Exp 17 Oct 2025

10 May 1990 (35 y/o)

English Native
Afrikaans / African Dutch Native
Brazilian Portuguese Intermediate
Mandarin Chinese Intermediate

Good health. No tattoos. Only pierced ears.
True non-smoker. Light social drinker.
Up-to-date travel vaccines incl Covid.

Female Shirt XXL, Pants 18 UK, Shoe 8 UK,
170cm tall (Travels with own uniform)

International drivers license
Left & Right Side Drive (Exp 14 Feb 2027)

Cayman Seaman's Book
South African Seaman's Book

Culinary Styles

Mediterranean	Infant & Junior Meals
Italian	Indian
Greek	Molecular Gastronomy L1
South African	Kosher & Halal
American	Vegan & Vegetarian
Chinese	Bread & Pastries
Sushi	Gluten Free (basics only)
Brazilian	Dairy Free (basics only)

Culinary Certificates

- Yacht Culinary Diploma (South Africa)
- Professional Super Yacht Chef license - IYT (Canada)
- BTEC in Event Mgmt (2 yrs)
- UK Ships Cook
- Cayman Island Ships Cook
- SAMSA Efficient Cook
- MCA Food Safety & Hygiene Level 2 and Level 3
- Cape Wine Academy
- Wood Stock Gin 1 & 2
- Guinness World Record - Tallest Food Can Tower

Maritime Certificates

- STCW (Exp July 2030)
- PDSD
- ENG 1 Medical (Exp 13 March 2026)
- RYA Advanced Powerboat
- RYA Powerboat Handling L2
- RYA Personal Water Craft
- PADI Advanced Open Water Diving
- VHF Radio
- MCA & RYA Yacht Rating Certificate
- Marine Biology Summer Course
- Stewardess & Deckhand Academy
- Leadership & Teamwork Training Course

Temp Work Experience

M/Y Enigma XK 236ft/72m EXPLORER

Head Chef - Dec 2025, January 2026

Stew Cook - Dec 2022 (3 weeks)

Private yacht. Private galley. 6 - 12 guests. 4 - 30 crew. Marshall Islands Flag.

Itinerary: South Africa

Cuisine: South African, North African, Mediterranean and Asian

Provisioning: Without supplier

Additional: Guest and Crew Menu planning, budgeting & provisioning onboard and off site while in ship yard. Galley Rescue and Safety Protocol Implementations. Managed & trained junior crew incl guest service, housekeeping, laundry. (Limited crew when the yacht was in shipyard & on the market)



M/Y Cloud Atlas 151ft/46m LLOYD'S SHIPS

Sole Chef - Oct - Nov 2024 (2 months)

Private / Charter yacht. Private galley. 2 guests. 9 crew. flag.

Itinerary: Italy, Greece and Turkey

Cuisine: Mediterranean

Provisioning: Without supplier

Additional: Galley rescue.



M/Y Zeus 245ft/75m BLOHM AND VOSS

Crew Cook - April 2024 (1 week)

Private yacht. Private galley. No guests. 21 crew & day workers. St Vincent & Grenad. Flag

Itinerary: Italy

Cuisine: Mediterranean

Provisioning: Without supplier



M/Y Andes 108ft/33m ASTILLERO TECNAO

Sole Chef - June 2023 (1 month)

Private yacht. Private galley. 2 - 8 guests. 4 crew. Cayman Islands Flag.

Itinerary: Spain

Cuisine: Mediterranean

Provisioning: With and Without supplier

Additional: Cooked, baked & did meal planning for breakfast, lunch, dinner & canapés.

Deep cleaned the galley. Assisted with lines, fenders & drove the tender.



S/Y Q 171ft/52m LLOYD'S SHIPS

Crew Cook - May 2023 (2 weeks)

Charter yacht. Private galley. 0 guests. 15 crew (incl day workers). Cayman Islands Flag.

Itinerary: Spain

Cuisine: Mediterranean

Provisioning: Without supplier

Additional: I covered for the full time chef when she had a family emergency. Cooked, baked and did meal planning, for breakfast, tea-time snacks, lunch & dinner for crew. Deep cleaned the galley. And did provisioning without supplier.



Yacht Day Work, Practical Training & Internship on 12 more vessels

Additional information and references available on request



Seasonal Work Experience

M/Y Endless Summer 96ft/30m SAN LORENZO

Sole Chef - May to Sept 2025 (5 months)

Charter yacht. Semi Open Galley. 12 guests. 6 crew. Cook Island Flag.

Itinerary: France and Italy

Cuisine: Mediterranean and Asian

Provisioning: With and without supplier

Additional: 8 charters incl a 9 course meal for 39 guests at St. Tropez

Staged at a Michelin Star Restaurant when no guests were onboard



M/Y Piccolino 96ft/29m SAN LORENZO

Sole Chef - April to Sept 2024 (6 months)

Private yacht. Galley below deck. 14 guests. 4 crew. Malta Flag.

Itinerary: Greece, Italy, Albania, Croatia and Montenegro

Cuisine: Mediterranean and Asian

Provisioning: With and without supplier (using crew van)

Additional: Cooked meals for shadow vessel crew. Assisted villa chef at the family villa (cooked for 25 guests). Rotated with the family's villa chef e.g. on holidays.



M/Y "B" 195ft/60m TRINITY YACHTS

Sous Chef & Crew Cook - June to Sept 2023 (4 months)

Private yacht. Main deck galley & BBQ on sundeck. 12 - 40 guests. 18 crew. Cayman Is Flag.

Itinerary: Italy and France (2600 NM)

Cuisine: Mediterranean, Asian and Vegan

Provisioning: Only with suppliers

Additional: Cooked meals for shadow vessel crew, nannies, bodyguards & events crew. Did cooking lessons with the kids & translated for Chinese guests cooking.



M/Y Aldonza OF 105ft/32m ASTILLEROS DE MALLORCA

Sole Chef - June 2022 to Nov 2022 (6 months)

Private yacht. Open plan galley. 8 - 15 guests. 6 crew. Cayman Island Flag

Itinerary: Greece, Italy, Spain and Turkey (5400 NM)

Cuisine: Mediterranean, Asian and Gluten Free

Provisioning: With and without supplier

Additional: Fender & line support. Assisted with keeping watch while travelling at night



M/Y Only One 65ft/20m PRINCESS

Estate Manager and Chef - Dec 2021 to May 2022 (6 months)

Private & charter yacht. Open plan galley & BBQ sundeck. 6-12 guests. 4 crew. S Africa flag

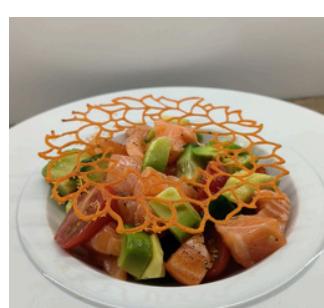
Itinerary: South Africa

Cuisine: Kosher, South African, Mediterranean and Asian

Provisioning: Without supplier

Additional: Guest service, housekeeping, assisted with fenders, lines and the anchor.

Platters and sit down meals. I was promoted to chief stewardess & responsible for training new stewardesses, planning events and provisioning without supplier. I assisted with charter bookings and social media. On land I was promoted to the family's estate manager for their 4 estates and their chef after I completed my formal training.



Video Introduction

Scan the QR code with your cellphone then a YouTube video link will appear with a short introduction video



References

Captain Milios Dimitrios
M/Y Cloud Atlas
+30 694 444 7705

Head Chef Vincenzo Loi
M/Y Piccolino / Family Villa
+39 328 977 3588



Executive Chef Brett Nussey • The Super Yacht Culinary Academy •
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Chief Stew Maxine Steenkamp • The Stewardess Co. (Training School)
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Skills

- Guest & crew menu preference planning
- Ability to fight seasickness & continue cooking
- Basic knowledge of food safety, sanitation & storage standards, nutrition, diets & allergies
- Ability to execute new recipes & trends
- Event Planning & Theme Nights
- Causal, family, buffet dinning styles, event platters • (interested in learning fine dining)
- Provision budgeting, quoting, sourcing, negotiate, procurement, invoicing & payments, stock take & reports
- Team management, recruitment, training, team building events, schedules & annual leave, discipline & payroll



Hobbies

Origami, Calligraphy, Survival Prep, Ukulele, Poi, Chess, Gardening, Knee Boarding, Swimming, Paragliding, SUP, Snorkelling, Trivia, Parasailing, Perfume, House Decorating, Carnival Dance Group

